

# Fermented Sweet Corn



## Ingredients

- 6 ears of corn, husked, cut crosswise into about 1 1/2' rounds
- 5 1/2 tablespoons kosher salt plus more
- 10 garlic cloves
- 2 red chiles (such as jalapeño or Fresno), cut crosswise into thin rounds, seeded
- 1 teaspoon whole black peppercorns

## Info

- **Prep:** 15
- **Cook:** 2-4 weeks
- **Serves:** 8-12
- [Source](#)

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## Directions

1. Cook corn in a large pot of lightly salted boiling water until crisp-tender, about 4 minutes. Using a slotted spoon, transfer to a bowl of ice water. Let cool; drain.
2. Layer corn, garlic, chiles, and pepper-corns in a 4-qt. glass or ceramic jar.
3. Stir 5 1/2 Tbsp. salt and 2 quarts water in a large bowl until salt is dissolved. Pour over corn mixture. Place several plates or small bowls over vegetables to keep them submerged by at least 2". Cover jar with plastic wrap or a lid and let stand in a dark, cool place such as a cellar, closet, or pantry at room temperature (68°-70° is ideal) for 4 days to pickle; taste corn. Want more pucker? Let it sit for 1-2 more days, then serve or refrigerate for up to 3 weeks.

[corn](#), [pickled](#), [fermented](#), [chile](#)

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Last update: **2024/01/07 13:33**

